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MRS. J. M. FLETCHER'S

COMMON SENSE

COOK BOOK.

PLAIN, ECONOMICAL, PRACTICAL, COMPREHENSIVE,
DESIGNED FOR ALL CLASSES.

Entered, according to Act of Congress, in the year 1887, by
MRS. J. M. FLETCHER,
In the office of the Librarian of Congress, at Washington, D. C.

PRICE, 25 CENTS.

LOWELL, MASS.:
LOWELL WEEKLY JOURNAL PRINT: MARDEN & ROWELL, PUBLISHERS.
1887.

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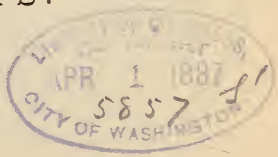

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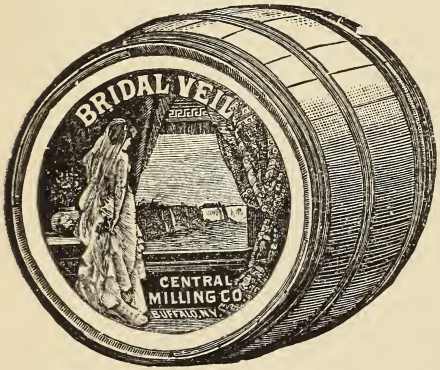

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PREFACE.

This book is given to the public with the confident hope that it will be a real help to all housekeepers.

We have endeavored to give valuable receipts in all departments of cooking, such as have been tried and proved. Our principal aim is to encourage an healthful and economical method of cooking.

Special pains have been taken in the arrangement and mechanical execution of the book.

The money received from advertisements and a portion from the sale of the book will be used for the benefit of the First Congregational (Unitarian) Church, Chelmsford, Mass.

It is hoped that not only the church, but all persons who have aided by their advertisements, also purchasers of this book, will receive a mutual benefit.

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Page & Nunn

Mrs. J. M. Fletcher's Common Sense Cook Book.

BREAD.

Cream Toast.

Heat three pints of milk to very nearly the boiling point, then add four tablespoons of flour mixed in cold milk, salted to taste. stir briskly and let it boil two or three minutes, taking care not to let it burn. Toast your bread, and if it is hard dip it in hot salted water, put it into your dip and remove quickly to a deep dish and pour remainder of dip over it.

Butter Toast.

Take a piece of butter and pour on boiling water, adding one tablespoonful of flour mixed with a little cold water. Toast your bread and put it into the dip, and remove to toast dish and pour remainder of dip over it.

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Agent for "Bazar Patterns;" also, for Barrett's Dye House.

Potato Yeast.

Take five large potatoes and grate into an earthen dish, then pour on two quarts of boiling water, add two-thirds of a cup of salt and one cup of sugar. When milk warm add one and a half cups of yeast and set where it is warm.

Hop Yeast.

Take a small handful of hops, slice two potatoes. To this add three pints of water and let it boil twenty minutes, then strain this on one quart of flour. If too thick thin with cold water. When milk warm add a cup of yeast. Set where it is warm.

White Bread.

One quart of new milk, one cup of yeast, flour to make stiff enough to knead. Let it rise until morning in a warm place. Then add one tablespoonful of sugar. Knead well and put in tins. Let rise until light. Bake in a moderate oven.

Baked Brown Bread.

Two-thirds the quantity rye meal, one-third Indian meal, one cup of molasses, one cup yeast, wet with warm water to make soft. Let rise until light. Bake three hours in a slow oven.

Steamed Brown Bread.

Two-thirds the quantity rye meal, one-third Indian meal, one cup of molasses, one teaspoonful of soda, dissolve one-half in molasses and one-half in sour milk. Mix soft with equal parts of warm water and sour milk. Steam three hours.

Cream of Tartar Biscuits.

One quart of flour, two teaspoons of cream of tartar mixed with the flour, one teaspoon of soda dissolved in the milk, a small piece of butter melted. Now make a hole in the flour and pour in half a cup of milk, then add the melted butter, then the soda and more milk to make a soft dough. Stir well. Use sweet milk and bake in a quick oven.

Graham Bread.

One quart of graham meal, one pint of flour, an even quart of sour milk, four tablespoons of molasses, two teaspoons soda, a little salt.

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Indian Cake.

Two eggs, one-half cup sugar, two cups of Indian meal, one cup flour, two cups of sour milk, one teaspoon soda, a little salt.

Oatmeal Cakes.

One cup of cream, two cups of sour milk, two tablespoons of sugar, one large teaspoon soda, salt, oatmeal sufficient to make a stiff batter.

Rye Breakfast Cakes.

Two cups of rye meal, one-half cup of molasses, a little salt. a cup and a half of sweet milk, to mix it very soft, one teaspoon soda. Bake in muffin rings at once.

Graham Rolls.

One pint of graham, one pint of flour, one teaspoonful of salt. two teaspoonfuls baking powder, one tablespoonful butter, three-fourths pint milk. Sift together graham, flour, salt and powder; rub in butter cold; add milk and mix into a smooth dough that can be handled—not too soft. Flour the board, turn out and form into rolls the shape and size of large fingers. Lay on baking sheet so they will not touch; wash with soft brush dipped in milk to glaze them. Bake in a hot oven from ten to twenty minutes.

Graham Biscuit.

One quart of graham flour. one pint flour, two teaspoons cream of tartar, one teaspoon soda dissolved in hot water, milk enough to make it stiff, drop it on pans. Bake quick.

Buns.

One cup of new milk, one cup sugar, one cup yeast; thicken and rise until morning, add one cup sugar, one cup of butter, thicken enough to knead, rise again, put into tins and rise again. Add currants.

Graham Bread No. 2.

Two cups of graham meal, one of flour, one-half cup of molasses or brown sugar, two teaspoons cream of tartar, one of soda. Wet with milk about as thick as brown bread. Add a little salt.

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MAYNARD'S,

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Sour Milk Biscuit.

One quart of flour, a little salt. Add to this a little sour milk. Dissolve one tablespoon of butter and put both soda and butter into the flour and milk. Mix soft with more sour milk.

Rolls.

Two quarts of flour, one tablespoon of butter, one tablespoon of sugar; put the flour in the pan, make a hole in the center. Scald one pint of new milk and pour in; when this is cold add one-half pint yeast and set away until morning. Then knead and let rise until noon; knead again, put in tins, let rise until fifteen minutes of five o'clock. Bake in a quick oven.

Muffins.

One quart of flour, four tablespoons of sugar, two eggs, one pint of milk, one teaspoon of soda, one teaspoon salt, two teaspoons cream of tartar, butter the size of an egg. Bake in a quick oven.

Johnny Cake.

Two cups of milk, sweet or sour, four tablespoons molasses, one teaspoon of soda, a little salt, two cups Indian meal, one-half cup of flour. If sweet milk a little cream of tartar.

Breakfast Cake.

Two cups of sour milk, three tablespoons of molasses, three tablespoons of Indian meal, one teaspoon soda, a little salt, a small piece of butter, flour to make as stiff as common sweet cake.

Fritters.

Two cups of rich sour milk, one teaspoon soda, one beaten egg, a little salt, flour to make a thin batter.

Pop-overs.

Three cups of milk, three cups of flour, three eggs, salt. Bake half an hour in a quick oven in a gem pan.

Graham Gems.

Two coffee cups of graham flour, one cup of milk, a small cup of water, and one and a half teaspoons of baking powder or two teaspoons of cream of tartar and one of soda.

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LOWELL, - - - - MASS.

Gems No. 2.

Two cups flour, one cup of rye or graham meal, two tablespoons of molasses, a little less than a teaspoon soda, salt, a little more than a cup of sour milk, a little shortening; wet a spoon and drop the cakes in gem irons.

Vienna Rolls.

One quart flour, one-half teaspoonful salt, two teaspoonfuls baking powder, one tablespoonful butter, one pint milk. Sift together flour, salt and powder; rub in butter cold; add milk, and mix into a smooth dough *in the bowl;* flour the board, turn it out and give it a quick knead or two to equalize it; then roll out to thickness of half an inch, cut out with a large round cutter, fold one-half over the other, lay them on a greased baking sheet without touching and wash over with milk to glaze them. Bake in hot oven fifteen minutes.

MEATS.

Boiled Corned Beef.

Put the meat into a kettle of boiling water, having sufficient water to cover the meat. Boil five hours, or longer if necessary to have the meat perfectly tender. When thoroughly cooked remove it at once from the kettle, and after removing all the bones and cartilaginous substance, place it in an earthen dish and cover nearly close with a plate and apply a weight or press for three hours. Slice and serve cold, keeping it closely covered. A delicious, appetizing dish, especially in the warm season.

Boiled Ham.

Wash and scrape thoroughly and put into a kettle with boiling water sufficient to cover it, and boil slowly four hours, or longer if necessary to make it sufficiently tender throughout. When cooked remove it at once from the kettle and remove the skin while hot, and keep closely covered. The juices and rich flavor are retained much better if a weight is applied, as in the case of corned beef.

Old Fashioned Beef Soup.

Take a shin or shank of beef and put it in cold water and boil five hours, or until perfectly tender. When nearly cooked add salt to taste. One-ha

TO HOUSEKEEPERS.

We have constantly on hand and for sale, in large and small quantities, many articles now considered indispensable in well regulated families, and call your attention to a few, viz. :—

AMMONIA, of full strength.
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SOAPS, for laundry and house use.
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SOLUBLE BLUE. A prepared Dry Blue, soluble in water. One-quarter pound will produce the Best Liquid Blue, in sufficient quantity to last a family one year. Would have been recommended without doubt by Miss Parloa had she done washing instead of diplomatic puddings.

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hour before it is fully cooked have dumplings prepared in the same manner as cream tartar biscuits, put them on a perforated tin in the kettle over the meat, and cook from twenty to thirty minutes, keeping the kettle closely covered. Care must be taken to keep a good supply of water in the kettle all the time. Cook vegetables in a separate kettle. After removing the meat and dumplings from the kettle, prepare thickening by wetting flour with cold water, adding pepper to taste, and stir into the gravy and allow it to come to a boil, and pour it over the meat. On removing the meat from the kettle remove the bones, taking care to retain the marrow.

Veal Soup.

Same as beef soup.

Beef Steak Broiled.

Place in broiler over a sharp fire, turning often so as not to scorch. Sprinkle a little salt on the meat on each side after turning once. When cooked remove to platter and spread over it a little butter as quickly as possible, and cover closely immediately. The secret of securing a palatable, nutritious beef steak is in cooking quickly, over a sharp fire, the sharper the better, and taking care not to cook it too much, and in covering at once closely.

Broiled Ham.

Broil slowly over a moderately sharp fire, turning less frequently than for beef steak. When thoroughly cooked, without burning, remove to platter and spread over it a little butter and cover closely. It requires from two to three times the length of time to broil ham nicely that is required for beef steak.

Roast Meats.

Pork and veal need more cooking than other meats. Three or four hours is the usual time for pork (spare rib) or loin of veal, weighing from eight to ten pounds. Rub the pork with salt and a little fine sage before putting it in the oven.

A leg of veal should be stuffed where the bone is taken out with dressing made as for turkey. Roast a large leg four hours or more. Send apple sauce to the table with roast pork; horse radish with veal.

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One to two hours is the usual time to roast beef, if wanted rare. Lamb requires a quick oven to brown the fat nicely. Serve with ordinary gravy or mint sauce if preferred. Currant jelly is good with mutton.

Roast Turkey.

Let the turkey be picked, singed, washed and wiped dry, inside and out. Avoid cutting the front of the breast by removing the crop from the back of the neck, cut off end of neck, salt inside and out, then stuff, leaving a little room for stuffing to swell; sew up with strong thread, rub over lightly with flour, put a little water in dripping pan, tie legs and wings down; baste often with its own drippings; bake to a nice brown; thicken gravy with a little flour and water. The bottom of dripping pan must be kept covered with water.

Chicken Pate.

Boil a chicken until tender, take out the bones and chop the meat fine and season with salt, pepper and butter. Pour in enough of the liquor it was boiled in to make moist. Put into a mould, and when cold turn out and cut in thin slices.

Sausages.

Place the spider on the stove with a little cold water, put the sausages in and do not prick them until the water has all cooked away; cook slowly, turning often until brown. The water *keeps them from shrinking.*

Tripe.

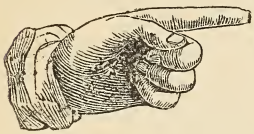
Drain, cut up in small pieces, dredge with flour and fry brown in butter. When done add salt and a little butter.

VEGETABLES.

To Cook and Prepare Vegetables.

Beets.—Wash them thoroughly; put them in a kettle of warm water; boil three hours. New beets cook one hour. Take from the kettle; peel and cut in slices for the table.

USE { Hoyt's German Cologne For the Handkerchief. / Rubifoam For the Teeth. } 25c. Each.



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Merrimack Street, Lowell.

Turnips.—Peel and wash them; cut in round slices; put them in a kettle of warm water; cook two hours. To prepare them for the table, either in slices or mash them fine, adding salt and pepper to taste; a small piece butter.

Carrots.—Wash and scrape clean; boil them two hours; cut each one lengthwise so as they may get cooked through and be tender.

Parsnips.—Wash and scrape clean; boil one hour. Take them from the kettle, peel and cut lengthwise for the table. A little pepper is an improvement to eat on them.

Squash.—Peel, cut in quite large pieces; steam three-quarters of an hour. To prepare for the table, put in a dish when done and mash fine, adding a little salt and pepper to taste and a little butter.

Cabbage.—Peel and wash; cut one head in four pieces; put it in a kettle of warm water; let boil one hour; then dissolve one-half teaspoon soda in the kettle; when it foams take out the cabbage, drain and put in another warm, clean water and boil another hour. Take from the kettle and chop fine, put in a dish; to be eaten with vinegar. Cabbage should always be cooked separately. The soda helps to take out some of the strong taste.

Tomatoes.—Place the tomatoes in a pan and pour boiling water over them; let stand a short time, then peel, cut into quarters, put in a porcelain kettle (never use iron or tin), cook fifteen or twenty minutes; skim while cooking. Season to taste.

Shell Beans.—Wash; put them in a kettle of warm water; cook two hours; remove from the kettle into a dish; add salt and butter enough to make them taste good.

String Beans.—Break off the ends of each pod; pull off the strings; cut each pod in pieces an inch long; wash and put into warm water in a kettle; boil two hours; remove from the kettle into a dish; add salt and butter.

Cucumbers.—Peel and wash; cut up in thin slices; put them in ice water until ready for use. To be eaten with vinegar, salt and pepper.

Greens, Dandelions, Cowslips or Beet Greens. — Pick over and wash thoroughly; put in a kettle of warm water with a little salt; cook one hour and a half. Take from the kettle and drain and put in a dish; cut them up quite fine. Eat vinegar on them.

Mashed Potatoes.—Take from the kettle the boiled potatoes, peel and put them in a pan; mash them; add pepper and salt to taste and moisten with

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warm milk; add quite a piece of butter. This is a very nice way to prepare old potatoes late in the spring. Sweet potatoes are best baked.

Onions.—Peel and wash; cut each one half into; put into a kettle of warm water; cook one hour. To prepare for the table, take from the kettle, add pepper and salt to taste and a small piece of butter.

Green Peas.—Pick over and wash; put in a kettle of cold water; cook one hour. Take from the kettle; pour in a dish; add quite a large piece of butter; salt.

FISH.

Fried Oysters.

Select the largest and dip them in beaten egg and then in bread or cracker crumbs. Fry in equal parts of butter and lard until they are brown. They are very good when dipped in corn meal instead of crumbs.

Scalloped Oysters.

Sprinkle a buttered dish with bread or cracker crumbs, then put in a layer of oysters, lay on bits of butter, sprinkle over a little pepper, salt and nutmeg, and so on until the dish is full, leaving the crumbs on top; moisten with the liquor from the oysters. Bake half an hour in a quick oven.

Steamed Oysters.

Wash the shells and lay them in your steamer, the round part down so as not to lose the juice. When the shells open the oysters are done. Have ready a hot dish with some pepper and butter, lay them carefully on the dish and put a piece of butter on each and dust on a little pepper.

Stewed Oysters.

Put the oysters in a kettle over the fire, with butter, pepper and salt, and to a pint of oysters add one soda cracker crushed finely. Let it come to a boil and add a pint and a half of milk, and let it again come to a boil.

To Cook Fresh Fish.

A nice way to cook fresh fish so as not to have any disagreeable odor in the room. Butter the tin well, wash the fish, dredge it with sifted Indian

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meal, sprinkle with salt and lay a small thin piece of salt pork on each piece of fish. Bake one hour. Remove from the tin into a dish and pour melted butter upon it.

To Cook Salt Fish.

Cut up the fish in quite large pieces, put in cold water in a dish or porcelain kettle on the stove and let soak two hours; change the water twice when it comes to a boil. Take from the kettle, remove the bones, pick up fine and pour melted butter over it or serve with drawn butter.

Fish Balls.

Fix the fish as above stated; mash some boiled potatoes (a little more than half as much potato as fish), mix fish and potato together, moisten with warm milk, add a small piece of butter, rub the hands with flour and make up in small balls. Fry brown in pork fat.

Mackerel.

Salt mackerel needs to soak a day and a half; before put to soak cut off the heads and tails, wash, put into a buttered tin, cover them with cream or rich milk, bake one hour; remove from the tin, place on a platter, thicken the gravy with flour, add a small piece of butter, pour over them. Fresh mackerel may be cooked the same or without the milk.

PICKLES.

Cucumber Pickles.

To make nice cucumber pickles that will keep two years, take nice sorted cucumbers, wash clean, being careful not to break the skin. Place in a jar or tub; add to one peck of cucumbers one pint coarse-fine salt, cover with cold water, be careful to keep them under the brine. Let stand thirty-six hours. Remove from the brine, wash in cold water, place in a jar and scald vinegar and pour over them. Let stand one week. Pour off the vinegar and scald again and pour over them. Let stand two or three weeks. Pour off the vinegar, add cloves, cinnamon bark, whole allspice, horseradish, a small piece of alum, put all into the vinegar and scald together, then pour over the cucumbers, always using the same vinegar. The vinegar must be pure.

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Picalilli.

To one peck of green tomatoes washed and chopped or sliced, add one cup of salt and let stand over night. In the morning drain, put the tomatoes into a kettle, add one teaspoon each of nutmeg, cinnamon, clove, one tablespoon mace, one pound sugar, one-half cup of grated horseradish, four small red peppers; cover with vinegar and let cook until tender.

Sweet Pickle.

To be made of ripe cucumbers or sweet apples. One quart of vinegar, one pound sugar, spice with whole cloves and cinnamon bark, Cook the fruit until tender.

Currant Ketchup.

Five pounds of currants, four pounds of sugar, two tablespoons of ground clove and cinnamon, one pint of vinegar. Cook the fruit fifteen minutes. Boil the juice down one-third.

Ketchup.

To one gallon of ripe tomatoes add four tablespoons of salt, four tablespoons black pepper, three tablespoons mustard. Cook until done, then strain it.

To Pickle Ham.

To fifty pounds of pork take five ounces salt petre, one quart of molasses, salt enough to make a brine that will hold up an egg, stir and let stand over night. Put to the ham in the morning.

Pickled Pears.

Ten pounds of pears, four pounds sugar, two quarts of vinegar, one quart water. Boil sugar, water and vinegar together, then put in the fruit. Let boil until the fruit is soft.

Chili Sauce.

Twenty-four large ripe tomatoes, eight large onions, four green peppers, four tablespoons salt, eight tablespoons sugar, four teaspoons cinnamon, two teaspoons ginger and clove, eight tea cups vinegar. Boil all together until thick.

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SALADS.

Chicken Salad.

Boil tender two good sized chickens; when cold cut off the white meat, chop rather coarse, also chop the white part of celery in the same manner. To one quart and a pint of the chicken allow one pint of the celery and salt to taste. Mix well together and stir in part of the dressing; shake the salad in a flat dish and pour over the remainder of dressing. Garnish with hard-boiled eggs, beets and tops of celery.

Salad Dressing.

Yolks of four eggs or two whole eggs, small teaspoonful dry mustard, half a teaspoonful salt, same of pepper, beat all well together in a bowl set in ice, add slowly three tablespoonfuls of sweet oil, add a little vinegar. Stir with a wooden spoon all one way.

Lobster Salad.

Six tablespoonfuls vinegar, yolks two boiled eggs, three tablespoonfuls table oil, salt and pepper to taste, three teaspoonfuls mustard. This is for six pounds of lobster.

PIES.

Pie Crust.

The quantity for one pie: A double handful of flour, a heaping tablespoon of lard rubbed in the flour, salt, mix with cold water; make stiff. For the upper crust take half the quantity, roll out quite thick, put little pieces of lard over it, roll up and cut up in round pieces (two inches thick), put one piece on another, press down and roll out again, put small pieces of lard over it a second time, roll up this for the upper crust. When you cut off a piece roll out the side you cut off and do not turn it over while rolling out. This rule makes the crust soft and flaky.

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Chicken Pie.

Make paste same as for other pies, only not so rich, and line the sides of an earthen dish. Boil the chicken till tender, remove the large bones, and fill the dish, adding salt and pepper to taste, with a little butter and the gravy of the chicken. Cover with crust and bake, in a slow oven, one hour and a half. Make an incision in the *top crust* for the steam to escape.

Veal Pie.

Same as chicken pie.

Beef Steak Pie.

Make your paste same as for chicken pie, and line a small earthen dish with it. Take round steak cut in small pieces and place a layer on the bottom of the dish; then a layer of sausage cut in small pieces, and so on till you fill the dish. Add a cup of cold water, cover with crust and bake four hours in a slow oven. Very nice.

Apple Pie.

Cover the plate with crust (always roll the under crust a little thicker than upper), pare, core and quarter the apples in thin quarters, place a layer of the apples over the crust, then fill as full as desired of apple, sprinkle with sugar, add a little nutmeg or cinnamon. A few small bits of butter put over the top of the apple is an improvement. Bake in a moderate oven.

Old-Fashioned Apple Pie.

Fill a deep pie plate with apple, sweeten with molasses, flavor with allspice, add a small piece of butter, cover with a crust. Bake slowly.

Cup Custards.

To a quart of rich milk add four eggs, to every egg a tablespoon of sugar; beat eggs and sugar together, then add the milk, a little salt, grate a little nutmeg in each cup and strain the mixture into the cups. Bake slowly so as not to boil. Boiling makes them whey.

Squash Pie.

After the squash has been steamed and sifted, add milk to thin it to the consistency of cream, half an egg or a cracker to a pie, sweeten to taste, flavor with nutmeg and cinnamon. Bake in deep pie plates lined with crust, rolled

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thin. Bake in a moderate oven until you can see no milk by trying it with a spoon. Pumpkin pies the same as squash pies, only the pumpkin needs to be steamed longer.

Washington Pie.

Two eggs, one cup sugar, one cup of flour, butter the size of an egg, one-half cup of milk, one teaspoon cream of tartar, one-half teaspoon soda.

Lemon Pie No. 1.

One lemon, the yolks of four eggs, seven tablespoons sugar. Grate the rind. Beat sugar, eggs, juice and rind together. Bake in a good crust. Save the whites for frosting.

Lemon Pie No. 2.

The yolks of two eggs, one lemon, the outside grated, one tablespoon of flour, one teaspoon butter, nine tablespoons sugar. Beat well, then add one-half cup of water. Bake in an under crust. Take the whites of the eggs, beat them to a froth, add two tablespoons sugar, flavor. Set in the oven after the frosting is poured over the pie.

Cranberry Pie.

Cook the cranberries the same as for sauce, only sift them, sweeten to taste. Bake in an under crust. When done frost the top with soft frosting. Or lay little strips of the crust across the top of the pie before putting in the oven.

Custard Pie.

Roll the crust thinner than for other pies; line a deep pie plate with crust. Make the filling the same as for cup custards. Cook in a slow oven without boiling.

Cocoanut Pie.

The same as custard pies, only adding a cup of cocoanut. Bake slowly; when done frost with soft frosting made by taking a tablespoon sugar to a white of an egg beaten stiff. Flavor to taste.

Rhubarb Pie.

One cup of chopped rhubarb, one-half cup of sugar, one egg, a small piece of butter, flavor with lemon and beat all together. This makes one pie.

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PUDDINGS.

Thanksgiving Plum Pudding.

Butter the pudding dish well (an earthen or stone is better than tin). To three quarts of milk use nine crackers, three eggs; crush the crackers fine, beat the eggs and stir in with the crackers, add next the sugar to taste, salt, nutmeg, cinnamon and two cups of raisins; add one quart of the milk and let stand three or four hours; add the rest of the milk and a small piece of butter. Bake four hours. Bake until there has formed a crust on top, then stir this in thoroughly, so as not to have the raisins settle to the bottom.

Cracker Pudding.

Pour one quart of boiling water over six soft crackers; let stand till very soft; add three or four eggs, one cup of raisins, one-fourth of a spoonful of salt, sweeten, flavor or spice and bake.

Queen's Pudding.

Six crackers (pounded fine), three eggs (well beaten), one quart of milk, and sweeten to taste; flavor with grated lemon peel or lemon extract. For frosting: The whites of two eggs beaten to a stiff froth, with four tablespoonfuls of sugar and the juice of a lemon. Place in the oven a few moments after frosting to crust over.

Cottage Pudding.

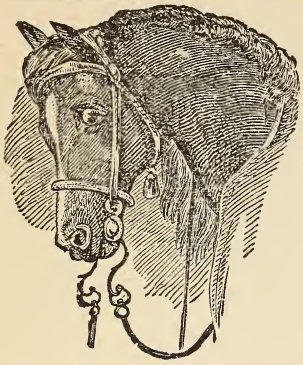
One pint of flour, one cup of milk, one-half cup of sugar, one egg, one teaspoon soda, two teaspoons of cream of tartar, pinch of salt. To be eaten with sauce. Bake one-half an hour.

Baked Bread Pudding.

Three pints of milk, one quart of bread crumbs, the yolks of two eggs, one teacup of raisins, a little lemon and salt, one cup of brown sugar. Use the whites of the eggs for frosting.

English Pudding.

One cup of molasses, one-half cup of butter, one cup of sweet milk, a teaspoon soda, a teaspoon of different spices, one cup of chopped raisins, three and a half cups of flour. Steam two or three hours.



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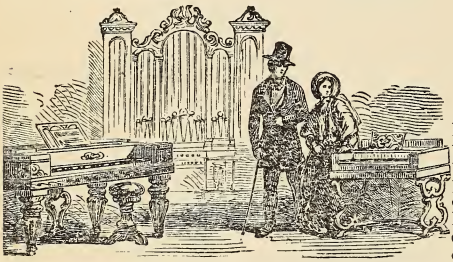

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Three crackers rolled fine, a pint of milk, yolks of two eggs; bake half an hour. Beat the whites of the eggs to a stiff froth; add one cup of sugar and a pinch of salt. Flavor with lemon, pour over the pudding and set in the oven till delicately browned.

Baked Indian Pudding.

Scald one quart of milk, add seven tablespoons Indian meal, two tablespoons of flour, one cup of molasses, one-half teaspoon cinnamon, ginger, and salt, one and a half pints of cold milk. Put half of the molasses in the cold milk and add that last. A cup of chopped sweet apple, raisins or suet scalded in the milk is an improvement.

Apple Tapioca Pudding.

Two-thirds of a cup of tapioca, three cups of water, one tablespoon sugar, salt; flavor with lemon; soak the tapioca two or three hours, then pare and core eight sour apples, filling the cores with sugar; pour the tapioca over them. Bake one hour. To be eaten with sugar and cream.

Quick Indian Pudding.

One quart of milk, two heaping tablespoons of Indian meal, four tablespoons of sugar, one tablespoon of butter, three eggs, a little salt, one-half teaspoon ginger. Boil in a kettle; sprinkle in the meal, stirring all the time for twelve minutes, then put in the butter. Beat together eggs, sugar, salt and ginger, and stir in gradually into the cooked meal and milk. Bake steadily for one hour.

Steamed Pudding.

One cup of sweet milk, one-half cup of sugar, one-half cup of molasses, three cups of flour, one cup of fruit, one teaspoon of clove, cinnamon and soda, two teaspoons cream of tartar. Steam an hour.

Pudding Sauce.

One-half cup of sugar, one-third cup of butter; mix with hot water, thicken with flour and water, nutmeg.

Custard Pudding.

One quart milk, four eggs, four tablespoonfuls sugar, a little salt, nutmeg or other flavoring.

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Berry Pudding.

One pint milk, two eggs, a little salt, a heaping quart of berries, and flour to make a stiff batter. Steam two and a half hours.

Snow Pudding.

One-half a paper of gelatine put to soak half an hour in a cup of cold water. Put the gelatine and a cup and a half of sugar into the strainer and pour a pint and a half of water through it. Set it on ice to harden. Beat the whites of two eggs to a solid froth. After the gelatine has hardened, beat all together thoroughly. Flavor with lemon or vanilla extract. Keep cold until ready to use. A soft custard may be made and, when cool, poured over the gelatine, thus making a different pudding. Make the custard of the yolks of the two eggs, one whole egg, little less than a pint of milk, sweeten and flavor to taste.

Banana Pudding.

Six fresh, ripe bananas, peeled and cut in thin slices, one-third box of Cox's gelatine dissolved in one and a half cups of boiling water, one-half cup of sugar and a little salt. Slice the fruit and place on ice. Pour the water on the gelatine and sugar, stir and put on the ice to cool. After the gelatine has hardened, take a small pint of thick cream, whip till stiff; flavor with banana or vanilla and sweeten to taste. Tip the gelatine unbroken into a dish which has been lined with the banana slices. Pour over all the whipped cream and set in a cool place.

Orange Pudding.

Four sweet oranges, three eggs, one cup of sugar, one pint of sweet milk, one large tablespoon of corn starch. Put in a nappy only the juice of the oranges and the soft pulp cut fine. Mix the yolks of the eggs, a little of the milk and most of the sugar and corn starch together. Stir this mixture into the rest of the milk, which is boiling. Cook like custard. Sprinkle the rest of the sugar over the oranges, and pour the custard over it. Cover the pudding with a soft frosting made of the whites. Brown in the oven. Eat cold.

Delicious Pudding.

While one pint of cold water and one-half cup of sugar heat upon the stove, cut and core eight good sized apples. Drop these into the water and sugar and boil slowly until the apples have absorbed all the water. Then put

away in a dish to cool. Make a boiled custard, and when cool pour it over the apples. Now cover with a soft frosting and drop on bits of currant jelly.

Apple Pudding.

A layer of apples on a layer of crust, until the dish is full. Crust like cream of tartar biscuit. Steam three hours.

Chocolate Pudding.

Scrape very fine two ounces of prepared chocolate and add to it half a teaspoon powdered cinnamon or two teaspoons vanilla, put into chocolate pan, pouring over it a quart new milk; stir it over the fire until it boils, adding, by degrees, four ounces sugar, stirring the chocolate until it is light and smooth, then pour it out to cool. Beat two eggs to a froth, mix them with the chocolate, pour into a buttered dish and bake three-quarters of an hour. Serve cold with sifted sugar over it.

Spanish Cream.

One and a half boxes gelatine dissolved in one and one-half pints of milk; set it on the back part of the stove, and when thoroughly dissolved let it come to the boiling point, then add the yolks of three eggs well beaten, and seven tablespoonfuls of sugar, and let it come to a boil again. Remove now from the stove and add the whites of three eggs beaten to a stiff froth, and one teaspoonful of vanilla. Wet your mold in cold water, pour in the cream and let cool gradually. Set it on ice until ready to serve.

Tapioca Cream.

Two-thirds of a coffee cup of pearl tapioca soaked over night in a coffee cup of milk or water. Put one quart of milk over the fire in a farina kettle; when hot add the soaked tapioca, let it cook slowly a few minutes, till it seems done, then add five tablespoonfuls of sugar, a little salt, a small piece of butter and the yolks of three eggs. When cooled a little flavor with vanilla and turn into a pudding dish. Beat the whites of the eggs to a stiff froth; add two tablespoonfuls of sugar, a little lemon, and spread over the top of the pudding and brown in the oven.

SAUCES.

Lemon Sauce.

Boil one cup water and half cup sugar together fifteen minutes; when somewhat cooled add two tablespoonfuls lemon juice.

Foam Sauce.

Scald one-half cup milk, beat a large half cup sugar and one egg, then pour in milk; flavor and set over tea kettle twenty minutes.

Cold Sauce.

One cup sugar, one-half cup of butter, beaten to a cream; add one egg (yoke and white beaten separately); flavor with lemon or vanilla. Set away to cool.

Sour Cream Sauce.

Beat one-half cup sugar and three-fourths of a cup of thick, sour cream together five minutes, then put into tureen and grate nutmeg over it. A good sauce for Indian pudding.

Plain Sauce.

To four large spoonfuls of white sugar, put two of butter and stir to a cream. Pour in a gill of boiling water; stir very fast; put into the sauce dish and add essence of lemon.

Boiled Apple Sauce.

To a bushel of pared and cored sweet apples add one gallon of boiled cider; let cook slow until tender; do not stir while cooking. Be careful and not let it burn. Have a slow fire.

Cranberry Sauce.

Put the cranberries in a porcelain kettle (never use tin or iron), add a little water; when they commence to cook mash them with a spoon. Sweeten to taste. They will cook in ten or fifteen minutes.

CAKES.

Doughnuts.

One cup of sugar, one and one-half cups of sweet rich milk, one beaten egg, two teaspoons cream of tartar, one teaspoon soda, a little salt and nutmeg; flour to roll.

Doughnuts No. 2.

One cup sugar, one and one-half cups sour milk, one egg, nutmeg, cinnamon, salt, one teaspoon soda, a little shortening. Make stiff enough to roll.

Ginger Snaps.

Two cups of molasses, one cup butter, one tablespoon of ginger, one teaspoon soda, melt the butter in the molasses. Flour to make stiff. Roll very thin.

Sugar Gingerbread.

One-half cup butter, one cup sugar, two eggs, one-half cup sweet milk, two cups of flour, one-half teaspoon soda, one teaspoon cream of tartar, one teaspoon of ginger. Sprinkle sugar over the top before baking. This gingerbread is quite soft and may be cut into squares before it is taken from the pan.

Sugar Gingerbread No. 2.

Two cups of sugar, one cup butter, one cup of sour milk, one egg, one-half teaspoon soda, a little ginger. Flour to roll out.

Hard Gingerbread No. 1.

Three eggs, two cups of sugar, one cup of butter, one tablespoon of ginger, one-half teaspoon soda. Flour to roll.

Hard Gingerbread No. 2.

Two cups flour, one cup sugar, one-half cup butter, one teaspoon ginger, one teaspoon soda, one egg, two teaspoons seed.

Soft Gingerbread.

One cup of molasses, one cup of sour milk, piece of butter the size of an egg, one teaspoon of ginger, one teaspoon soda; mix soft.

Ginger Snaps No. 2.

One cup of butter, one cup of brown sugar, one cup of molasses, one teaspoon soda, one teaspoon ginger; add flour until stiff enough to roll.

Molasses Cookies.

One-half cup of sugar, one-half cup butter, one-half cup water, one cup of molasses, one large teaspoon of soda, one teaspoon of ginger, one-half teaspoon cream of tartar. Flour to roll out.

Feather Cake.

Two cups of sugar, three eggs, one cup of milk, one-half cup of butter, one teaspoon cream tartar, one-half teaspoon soda, three cups of flour; flavor to taste.

Ladies' Fingers.

One cup of sugar, one-half cup of butter, beaten together, one egg, one-quarter cup of milk, one pint of flour, one teaspoon cream of tartar, one-half teaspoon soda, one and one-quarter teaspoons of vanilla. Cut in little strips, roll in sugar and bake in a quick oven.

Cookies.

One cup of butter, two cups sugar, one cup sour milk, one egg, one teaspoon soda, one teaspoon ginger. Flour to roll. Bake in a quick oven.

Cookies No. 2.

One egg, one cup of sugar, one cup cream, one teaspoon soda, two cream of tartar, nutmeg. Flour to roll.

Susie's Cookies.

One and one-half cups of white sugar, three-quarters of a cup of butter, three tablespoons sweet milk, one-half teaspoon of soda, one teaspoon cream of tartar. Mix with sufficient flour to roll. Roll and sprinkle white sugar over them; cut out and bake in a quick oven.

Hermi's.

One cup butter, one and one-half cups sugar, three eggs, one teaspoon of soda dissolved in a little water, one teaspoon allspice, cinnamon and cloves, one cup of raisins chopped fine. Flour to roll. Bake quick; roll thin.

Good Election Cake.

Five pounds of flour, one pound of butter, one and one-half pounds of sugar, one pint of yeast, one quart of new milk, six eggs. Spice to taste; add some more milk if not enough; one-half makes four loaves; fourteen ounces of raisins.

Cream Pie Cake.

One cup of sugar, one egg, one tablespoon of butter, one teaspoon of cream of tartar, one-half teaspoon soda, three-quarters cup of milk, two cups of flour.

Eggless Cake.

One cup sugar, one-half cup butter, one cup sour milk, two cups of flour, one cup chopped raisins, one teaspoon soda, one teaspoon cinnamon, one-quarter teaspoon cloves, one-half teaspoon nutmeg.

White Cake.

Whites of three eggs, one cup of sugar, one-half cup of milk, piece of butter the size of an egg, one and one-half cups flour, one-half teaspoon of cream of tartar, one-quarter teaspoon of soda.

Caramel Cake.

One-half cup of butter, one cup of sugar, one-half cup milk, one and one-quarter cups flour, two eggs, one teaspoon of soda, one teaspoon cream of tartar, or two of baking powder. Frosting: Two cups of sugar, two-thirds cup of milk, piece of butter size of an egg. Boil ten minutes. Flavor to taste with lemon or vanilla.

Excellent Nut Cake.

One cup of sugar, two eggs, one-half cup of butter, one-half cup of milk, one and one-half cups of flour, two teaspoons of baking powder, one cup of chopped walnuts. Frost when baked. Bake in shallow tins. Mark in small squares and put half a nut on each square.

Sponge Cake.

One cup of sugar, two eggs, one-half cup of milk, one-half teaspoon cream of tartar, one-quarter teaspoon of soda, two cups of flour, a little melted butter. Flavor with lemon.

Currant Cake No. 1.

Three cups sugar, two cups of butter, seven eggs, one cup of milk, five cups of flour, five pounds of currants, one wine glass of wine, one-half teaspoon of cream of tartar, one-quarter teaspoon soda, mace and nutmeg.

Chocolate Jumbles.

One cup of butter, two cups of sugar, three cups of flour, two cups of grated chocolate, four eggs, two teaspoons cream of tartar, one teaspoon soda, a little salt. Roll thin.

Nice Cake.

One cup of sugar, two eggs, one-half cup of butter, one-half cup milk, two cups of flour, one teaspoon of cream of tartar, one-half teaspoon soda. Flavor to taste.

Nice Cake.

Two eggs, one-half cup of butter, one cup of raisins, two and one-half cups of flour, one-half teaspoon soda, one-half cup of milk, a little of all kinds of spice.

Chocolate Cake.

One-quarter pound of chocolate, one cup of butter, two cups of sugar, one cup sweet milk, three and one-half cups of flour, one-half teaspoon soda, one teaspoon cream of tartar, three eggs. Frost with boiled frosting.

Bride's Cake.

Two cups sugar, one cup butter, whites of eight eggs beaten well together, two teaspoons cream of tartar, one teaspoon soda, one-half cup milk, three cups of flour.

Bride's Cake No. 2.

Two cups of white sugar, one cup of butter, one cup of milk, three eggs, one-half teaspoon of soda, one teaspoon cream of tartar, three cups of flour; beat butter and sugar together; add the yolks of the eggs, then the beaten

whites; dissolve the soda in milk, rub the cream of tartar in flour, and add last one pound of citron; mix with the flour.

Cheap Feather Cake.

One cup of sugar, one cup of flour, one egg, one-half cup of sweet milk, one tablespoon of melted butter, one teaspoon of baking powder, a pinch of salt, one teaspoon of lemon extract.

Chocolate Cake.

One and one-half cups of sugar, one-half cup of butter, three eggs, one-half cup of milk, one teaspoonful of soda, two cups of flour, one-quarter pound of chocolate, five tablespoonfuls of sugar, two of boiling milk, to be dissolved with the chocolate. Beat the sugar and butter together; then add yolks of eggs and beat the mixture a little longer; put the chocolate, extra sugar and milk together over a hot fire and stir until perfectly smooth; add this to the sugar, butter and eggs; then the milk, whites of eggs beaten to a stiff froth, and then the flour. Bake about twenty minutes.

Bride Cake.

One and one-half pounds butter, two pounds sugar, twenty-four eggs, two and one-half pounds flour, one and one-half pounds currants, two pounds Sultana raisins, one pound citron, one-half pound candied lemon peel, one-half pound blanched almonds cut in shreds, three ounces each of nutmeg, mace and cinnamon, one and one-half tablespoonfuls each of cloves and allspice, one cup cider. Prepare the ingredients in the following manner: Beat to a light cream the butter and sugar, then add the yolks of six eggs, well beaten; stir five minutes, then add the whites of six eggs, beaten to a stiff froth, then add the yolks of six eggs, and so proceed till all used; have ready the fruit and spices mixed with the flour, well sifted, stir all together till very light. Bake in papered tins six hours in moderate oven. Glaze and frost the next day.

Roll Jelly Cake.

One cup sugar, three eggs, whites and yolks beaten separately; one-half cup milk, one cup flour, one teaspoonful cream of tartar, one-quarter teaspoonful soda. When done turn immediately out of the pan, spread with jelly and roll before the cake cools.

Berwick Sponge Cake.

Three eggs beaten five minutes, one and one-half cups sugar; beat these together five minutes; one-half cup of cold water in which one-half teaspoon of soda has been dissolved; salt, one teaspoon cream of tartar, two cups of flour, lemon extract.

Dun Cake.

One and one-half cups brown sugar, one-half cup butter, two eggs, one-half cup milk, one-half teaspoon soda, salt, nutmeg, two cups flour.

Measure Cake.

One cup of sugar, one-half cup butter, one-half cup milk, two and one-half cups flour, two eggs, one teaspoon cream of tartar, one-half teaspoon soda, salt, nutmeg. Beat the cake well and add the soda last.

Domestic Fruit Cake.

One cup of sugar, one cup of sour milk, one cup of butter, two eggs, two teaspoons soda; spice to taste; make as stiff as common gingerbread. To prepare the fruit: Soak two cups dried sour apple over night; cook slowly three hours in two cups of molasses; cool before using.

Harrison Cake.

One cup sugar, one cup butter, one cup milk, two cups of molasses, five cups of flour, one pound fruit, one teaspoon soda, spice to taste.

Seed Cookies.

Two cups of sugar, one and one-half cups of butter, two cups of sour milk, one teaspoon soda; seed to the taste; flour to make as stiff as pie crust.

Ribbon Cake.

Four eggs, two cups sugar, one cup butter, one cup of milk, four cups flour, two teaspoons cream of tartar, one teaspoon soda. Take one-third of the mixture, add three tablespoons of molasses, a little of all kinds of spice; fruit of any kind. Bake in flat tins.

Mariette's Tip-top Cake.

One and one-half cups of sugar, two and one-half cups of flour, two eggs, one tablespoon of butter, one cup of milk, one teaspoon cream of tartar, one-half teaspoon soda, a little salt and nutmeg.

Christmas Cake.

Two eggs, one-half cup of butter, one cup of molasses, one cup chopped raisins, two cups flour, one-half teaspoon soda, spice.

Jumbles.

One cup of butter, two cups of sugar, one cup milk, one-half teaspoon soda, salt, spice; flour to make stiff enough to roll.

Nellie's Gold Cake.

One cup of sugar, three-quarters cup of butter, the yolks of eight eggs, one-half cup of milk, one-half teaspoon soda, one teaspoon cream of tartar; flavor to taste. Makes one loaf. 2 cups flour

Nellie's Silver Cake.

Beat the whites of eight eggs to a stiff froth, add two cups sugar, one-half cup of butter, three-quarters cup of milk, one-half teaspoon soda, one teaspoon cream of tartar, two and one-half cups of flour; flavor to the taste. Makes one loaf. Arrange the gold and silver cake together.

Mrs. Bartlett's Sponge Cake.

One cup of sugar, two eggs, eight teaspoons water, one cup of flour, one teaspoon cream of tartar, one-half teaspoon of soda; spice to the taste; a little salt.

Coffee Cake.

One cup of butter, one cup of sugar, one cup coffee, one cup molasses, one cup raisins, five cups of flour, one teaspoon soda; spice to the taste.

Mrs. Fletcher's Marble Cake.

Two cups of white sugar, one cup of butter, three eggs, one-half teaspoon of soda, one teaspoon of cream of tartar, three cups of flour; beat butter and sugar together, add the yolks of the eggs, then the beaten whites; dissolve the soda in the milk, rub the cream of tartar in flour, and, last, take half of this mixture, add a teaspoon of cinnamon, one-half teaspoon of cloves, two tablespoons of molasses; stir thoroughly. Bake in common cake tins, adding first some of the white dough, then the dark. This rule makes two large loaves.

Cup Cake.

One cup of butter, two cups of sugar, three cups of flour, four eggs, one-half cup of milk, one-half teaspoon soda, one teaspoon cream of tartar.

Pound Cake.

One and one-half cups of sugar, one cup butter, five eggs, two cups of flour, one teaspoon cream of tartar, one-half teaspoon soda; flavor to taste.

White Mountain Cake.

One cup of sugar, one-half cup butter, two eggs, one-half cup milk, one teaspoon cream of tartar, one-half teaspoon soda, lemon or nutmeg. 2 cups flour

Chocolate Cake.

One-half cup butter, two cups sugar, one and one-half cups grated chocolate, one-half cup milk, two cups of flour, four eggs, small teaspoon soda. Bake slowly.

New York Tea Cake.

One-half cup of butter, two cups sugar, three eggs, yolks beaten separately, one cup of milk, three cups of flour, one teaspoon cream of tartar, one-half teaspoon soda.

Filling Cream.

Two eggs, one cup of sugar, one tablespoon of flour, one pint of milk, lemon. Boil until it is quite thick.

Clove Cake.

One cup of sugar, one-half cup of molasses, one-half cup butter, two eggs, one teaspoon soda, two teaspoons cream of tartar, one teaspoon cloves, one cup of milk, two and one-half cups flour. Fruit and lemon.

Cream Sponge Cake.

Two eggs, one cup of sweet milk, one cup of sugar, two and one-half cups of flour, one teaspoon cream of tartar, one-half teaspoon soda; lemon.

Angel Cake.

Whites of eleven eggs, one and one-half cups of granulated sugar, one cup of pastry flour (measure the flour after it has been sifted four times), one teaspoonful cream of tartar and sift again, one teaspoonful vanilla. Directions: Beat the eggs to a stiff froth; beat sugar to the eggs and then add the flavoring; add the flour, stirring it in quickly and lightly. Beat until you are ready to put in the oven; put in a pan that has been used for nothing else. *Don't grease the pan.* Bake in a moderate oven forty minutes.

Sponge Cream Cake.

Beat one egg with a cup of sweet cream, one cup of sugar, one and one-half cups of flour, one teaspoon cream of tartar, one-half teaspoon soda. This is very nice.

Cream Cakes.

Boil one-half pint of water and two-thirds of a cup of butter together, and while boiling add one and one-half cups of flour. When cool stir in gradually five well-beaten eggs, drop the mixture on buttered tins and bake brown in not too hot an oven.

Mrs. Fletcher's Wedding Cake.

One pound of butter, one pound of sugar, one pound of citron, one and one-half pounds of flour, two pounds of raisins, two pounds of currants, two teaspoons of cinnamon, two teaspoons of mace, one teaspoon cloves, one teaspoon nutmeg, nine eggs, one-half gill each of brandy and wine, one teaspoon of soda, two-thirds cup of molasses. Beat the butter and sugar to a cream, then add the eggs, having beaten the yolks and whites separately; stir in next the brandy and wine; dissolve the soda in one tablespoon of cold water, add this and the molasses. Last, the fruit mixed with the flour. Bake four hours in a slow oven.

MISCELLANEOUS.

Baked Beans.

Put the beans in cold water and let them stand on the back part of the stove over night, taking care to keep them covered with water. In the morning place them on the front of the stove and allow them to heat just to the boiling point, then pour off the water, and rinse them in cold water, and put them in the pot for baking, with salt pork in the proportion of one-half pound to a quart of beans, one tablespoonful of molasses, one-fourth teaspoonful of soda and boiling water sufficient to cover them. Bake in a moderately hot oven five hours, taking care to keep the water all the time just even with the top of the beans.

White Frosting.

Beat to a froth the white of one egg; beat into it very gradually one cup powdered sugar, and one tablespoonful corn starch, and the juice of one lemon; spread over the cake with knife wet with cold water. Set in a warm, dry place to harden. Dip a small brush in the yolk of an egg and write on the frosting in gold letters if desired.

Gelatine Frosting.

One teaspoonful gelatine, two tablespoonfuls cold water, one tablespoonful hot water, one cup powdered sugar and a little lemon or vanilla; spread with a knife dipped in hot water.

Gold Frosting.

Beat the yolks of three eggs thoroughly and add twelve tablespoonfuls fine white sugar; flavor with extract of lemon. When the cake is cold spread the frosting on evenly with a knife wet with cold water.

Pineapple Preserve.

Pare the fruit very thin, and with a penknife take out all the eyes; chop or cut up the fruit; add an equal weight of sugar, and let it stand over night. Strain off the syrup; let it come to a boil; add the fruit and let it boil five minutes, then strain off. Boil the syrup until no scum rises. Pour it over the fruit and seal it.

Preserved Citron.

To every six pounds of melon add six pounds of sugar, four large fresh lemons and half a pound of ginger. Put the melon into a kettle covered with a strong alum water. Boil half an hour or longer; if not quite clear drain and lay in cold water over night. In the morning tie the ginger in a thin muslin, and boil in three pints of water until the water is highly flavored; take out the ginger and boil the lemon until tender. Remove the lemon and add the sugar; let it boil and skim it until no more scum rises, then add the citron and lemon and let them boil until quite transparent.

Grape Jelly.

Cook the grapes a little in enough water to keep from burning; strain through a sieve; add one quart of water to four quarts clear grape juice; add one pound sugar to a pint of this juice as it is. Boil about twenty minutes.

How to make Good Tea.

Take the quantity of tea desired; pour boiling water over it; set it on the stove but don't let it boil. Tea should never be boiled.

Coffee.

A tablespoon of the best coffee to each person and one for the pot; break an egg onto the coffee and stir well; pour on boiling water and let it just come to a boil; set it back and let it stand fifteen or twenty minutes. For two or three persons one egg will do for two mornings. Salt fish skin is very good to use in the place of an egg.

Starch.

Take a teaspoon of starch to each shirt; put it into a clean tin basin or an earthen bowl; now prepare a little bluing water in a tea cup, and pour just enough onto the dry starch to dissolve it; then pour on boiling water until it is well cooked. After the hot water has been added stir in a tablespoon of gum-arabic water, and one-quarter teaspoon of salt into each pint of starch. The salt prevents the starch from sticking, and the gum-arabic gives the polish. When nearly cool the starch is ready for use. Dip the articles to be starched: wet them thoroughly and spat them some; roll up in a cloth and let them lie an hour or two. When you commence ironing put a piece of thin, clean cloth over that which is to be ironed and iron quickly over the linen, then remove the cloth and finish ironing and polishing.

Starch Polish.

Pound to a powder two ounces of white gum-arabic; put it into a pitcher and pour on it a pint of boiling water; cover it and let it stand over night; in the morning pour it carefully from the dregs into a clean bottle and cork it tightly and keep for use.

Soft Soap.

Take twenty pounds grease, thirty pounds potash and four pounds rosin. Put the potash into a barrel and add two pails of soft, boiling water. Melt the grease and rosin together and add to the potash. Pour in three pails of boiling, soft water and stir well. Let it stand until it thickens, then add warm water from day to day gradually, as it thickens, until it is of the proper consistency.

Cream Walnuts.

White of one egg; stir into it sufficient powdered sugar to make stiff enough to handle; flavor with vanilla; dip the walnuts into a syrup made of two tablespoons of sugar and one of water, boiled three or four minutes. Mould the cream with your fingers and place between the two halves of a walnut. Dates may be used instead. To make chocolate cream walnuts: Stir two tablespoons of melted chocolate into the cream.

Peppermints.

Two cups of powdered sugar, one-half cup of water; boil five minutes; flavor to taste with extract of peppermint; stir until thick, and drop on white paper well buttered.

Kisses.

Beat the whites of three fresh eggs to a stiff froth, mix with it five tablespoons of powdered sugar; flavor with essence of lemon. Have ready a buttered pan, in which lay white paper, drop them on it with a teaspoon, and sift sugar over them. Bake in a slow oven half an hour.

Fig Candy.

One cup of sugar, one-third cup of water, one-quarter teaspoon cream of tartar. Do not stir while boiling. Boil to amber color; stir in the cream of tartar just before taking from the fire. Wash the figs open and lay in a tin and pour the candy over them.

Cocoanut Drops.

One pound of cocoanut, one-half pound of powdered sugar and the white of an egg; work all together and roll into little balls in the hand. Bake on buttered tins until quite brown.

Cocoanut Caramels.

One pint milk, butter size of an egg, one cocoanut grated fine (or desiccated cocoanut may be used), three pounds white sugar, two teaspoons lemon, boil slowly until stiff (some then beat to a cream), pour into shallow pans, and when partly cold cut in squares.

Hickorynut Macaroons.

Take meats of hickorynuts, pound fine, add mixed ground spice and nutmeg; make frosting as for cakes, stir meats and spice in, putting in enough to

make it convenient to handle; flour the hands and make the mixture into balls the size of nutmegs; lay them on buttered tins, giving room to spread, and bake in a quick oven. These are delicious.

Chocolate Drops.

Two and one-half cups of pulverized or granulated sugar, one-half cup cold water; boil five minutes; place the sauce-pan in cold water and beat till cold enough to make into little balls; take half a cake of Baker's chocolate, shave off fine and set it in a bowl; set on top of boiling tea kettle to melt, and when the balls are cool enough, roll in the chocolate with a fork. This makes eighty. Or, while making into balls, mould an almond meat into the centre of each ball, roll in coarse sugar and you have delicious "cream almonds." Or, mould the unbroken halves of walnut meats into soft sugar, and when cold roll in the chocolate. When finished take out and lay on buttered paper until cold.

Indian Gruel.

To one pint of boiling water add one tablespoonful of Indian Meal mixed with cold water. Let it boil 15 or 20 minutes, and add one tablespoonful of cream and a little salt.

In boiling potatoes put a little salt in the water; it will make them mealy.

The secret of making nice cake is to beat your sugar and butter to a cream; and the white and yolk of your eggs separate, and stir the whole well and not have your oven too hot.

To insure complete success in all kinds of cooking is to have the fire just right, and have your mind on what you are cooking.

Use enough material to have it good and not too rich. Do not leave out a little of one or two things thinking that you are saving; for many times to do that will spoil all you have used, and perhaps you will have to throw it away. If you eat it you do not relish it nearly as well. Be careful and have your food well cooked and not burned. Raw or burnt food is very unwholesome.

Do not use pie plates after they have become saturated with grease.

SUSIE'S DEPARTMENT.

Corn Balls.

Pop and pick over a quantity of corn; stew some molasses, the same as for candy, only not quite as hard. Just before taking the molasses from the stove add one-quarter teaspoon of soda (this makes the molasses more brittle), pour over the corn, mix corn and molasses together thoroughly, butter the hands and make up into balls. Corn cakes are made the same way, only put the corn into a buttered tin and press down solid; cool and cut up into squares.

Old-Fashioned Molasses Candy.

Put a cup of molasses in a spider; stir constantly for some few minutes; drop in cold water, a few drops; if it is brittle it is done. Just before taking off the stove add one-quarter teaspoon of soda; pour into a buttered tin; let it get quite cool; take it from the tin and pull it until it is very light colored; twist and cut up in three inch sticks.

Molasses Candy No. 2.

Take equal quantities brown sugar and molasses and one tablespoon vinegar; when it begins to boil skim well; boil until it becomes brittle if dipped in cold water; pour on a buttered tin; when cool enough begin to throw up the edges and work by pulling until bright and glistening like gold; draw into stick size, rolling to keep round until pulled out and cold; cut up into sticks. Flavor just before pouring out to cool.

Sponge Cake.

Three eggs, one cup of sugar, one tablespoonful of milk, one tablespoonful of melted butter, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one cup of flour; beat three minutes. Have pan ready and bake immediately.

Nut Cake.

Two eggs, beat, and add one cup of sugar, beat, and add one-half cup of butter, beat, three-eighths of a cup of milk, one and one-half cups of flour previously mixed with one teaspoonful of cream of tartar, one-half teaspoonful of soda, one-half pound English walnuts (shelled and chopped). Flavor vanilla.

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